

# *Cameron Estate*

## INN & RESTAURANT



*Historic Elegance and Timeless Beauty*

## Wedding Packages



CEIWEDDINGS@CAMERONESTATEINN.COM | (717) 492-0111 | (717) WEDDING WWW.CAMERONESTATEINN.COM |  
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# Cameron Celebration

## PACKAGE INCLUDES

Complimentary Changing Space for Party #1  
 Complimentary Changing Space for Party #2  
 On-Site Ceremony  
 One Hour Cocktail Reception  
 Five Butlered Hors D'oeuvres & Three Stationary Displays  
 Four Hour Reception  
 Freshly Baked Crusty Bread with Homemade Butter  
 Five Course Served Meal\* (1 dual entree)  
 (Starter, Salad, Entree, Closer, Dessert Display)  
 Champagne Toast with Seasonal Garnish  
 Cameron Closer  
 CEI Dessert Display of Choice  
 Cutting Cake  
 Gourmet Coffee Station  
 Four Hour Premium Open Bar  
 Floor-Length Linens  
 Gold, Silver or Clear Charger  
 Colored Napkins  
 Use of Grounds and Gardens for Photographs  
 White Glove Service  
 Day of Coordinator  
 Sparkler Sendoff  
 Complimentary Room for Wedding Couple\*

\$168 per person

## OFF-SEASON\* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge! \*Double Entree, Buffet, and Stations options available -Ask your consultant for more information. \*One-night's stay in a standard CEI overnight room for wedding couple only, pending availability. All Menu Prices are \$ per person. Prices subject to a 21% Service Fee and applicable PA Sales Tax.



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# Lizzie Luxurious

## PACKAGE INCLUDES

Complimentary Changing Space for Party #1  
 Complimentary Changing Space for Party #2  
 On-Site Ceremony  
 One Hour Cocktail Reception  
 Four Butlered Hors D'oeuvres & Two Stationary Displays  
 Four Hour Reception  
 Freshly Baked Crusty Bread with Homemade Butter  
 Three Course Served Meal\* (double entree)  
 (Starter, Salad, Entree)  
 Champagne Toast  
 Cake Cutting  
 Standard Coffee Station  
 Four Hour Premium Open Bar  
 Floor-Length Linens  
 Gold, Silver or Clear Charger  
 Use of Grounds and Gardens for Photographs  
 White Glove Service  
 Day of Coordinator

\$153 per person

OFF-SEASON\* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge! \*Dual Entree, Buffet, and Stations options available - Ask your consultant for more information. All Menu Prices are \$ per person. Prices subject to a 21% Service Fee and applicable PA Sales Tax.

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# Simon & Co. Spectacular

## PACKAGE INCLUDES

Complimentary Changing Space for Party #1  
 Complimentary Changing Space for Party #2  
 On-Site Ceremony  
 One Hour Cocktail Reception  
 Three Butlered Hors D'oeuvres & One Stationary  
 Display  
 Four Hour Reception  
 Freshly Baked Crusty Bread with Homemade  
 Butter  
 Three Course Served Meal\* (double entree)  
 (Soup, Salad, Entree)  
 Cake Cutting  
 Standard Coffee Station  
 Four Hour House Bar  
 Floor-Length Linens  
 Use of Grounds and Gardens for Photographs  
 White Glove Service  
 Day of Coordinator

\$119 per person

## OFF-SEASON\* DISCOUNTS AVAILABLE!

Client-Provided Cake to be Cut & Served at No Charge! \*Dual  
 Entree, Buffet, and Stations options available - Ask your consultant  
 for more information. All Menu Prices are \$ per person. Prices  
 subject to a 21% Service Fee and applicable PA Sales Tax.



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# CAMERON ESTATE INN



## BAR PACKAGES

### *Premium Bar*

*Included in Cameron Celebration & Lizzie Luxurious Packages*

#### **Four Hours of Continuous Beverage Service**

Includes (2) House Beers + (1) Specialty Beer/Cider/Seltzer

House Wines (Red/White/Blush)

House Sangria (Red and White), and Premium Spirits

Tito's Vodka, Tanqueray Gin, Jim Beam Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Johnnie Walker Black Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Especial Tequila, Seagram's 7, Kahlua, Triple Sec, Peach Schnapps, Amaretto Di Saronno, Sweet Vermouth, Vermouth

Soda Bar, Mixers and Garnishes included:

Mixers: Coke, Diet Coke, Ginger Ale, Sprite, Lemonade, Club Soda, Tonic Water, Ginger Beer

Juices: Orange Juice, Cranberry, Grapefruit, Pineapple

Garnish: Orange, Lemon, Lime, Cherry, Twist

### *House Bar*

*Included in Simon Spectacular Package*

#### **Four Hours of Continuous Beverage Service**

Includes (2) House Beers

House Wines (Red/White/Blush)

House Sangria (Red and White), and House Spirits of Vodka, Gin, Whiskey, Rum, Tequila and Bourbon

Soda Bar, Mixers and Garnishes included:

Mixers: Coke, Diet Coke, Ginger Ale, Sprite, Lemonade, Club Soda, Tonic Water, Ginger Beer

Juices: Orange Juice, Cranberry, Grapefruit, Pineapple

Garnish: Orange, Lemon, Lime, Cherry, Twist

### *Something Blue*

Wow your guest as they enter the cocktail hour with a beautiful glass of "something blue"...

**Blanc De Bleu Cuvee Mousseau Sparkling**

**\$8.00 per person/based on availability**

The Bar Packages Above Include complimentary bartenders & setup. **Guests under 21 will receive a credit.**

Bar service extended beyond four hours is available at prorated rates. Cocktails hour is part of the continuous four-hour bar service. **Additional Bar Set-ups** (when logistics and/or space permits) are subject to an additional bartender and/or bar setup fee.

**IN COMPLIANCE WITH PLCB REGULATION/ RAMP/AND OUR INSURANCE CARRIER'S DIRECTIVE, WE DO NOT SERVE SHOTS AND WE REQUEST VALID PICTURE ID FROM ALL GUESTS.**

*Enjoy Responsibly!*

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# CAMERON ESTATE INN



## COCKTAIL HOUR HORS D'OEUVRES

### Butlered Cold

Spinach & Artichoke Dip on Crostini  
Diced Tomato and Mozzarella on Bruschetta  
Crispy Goat Cheese Spoons (Hot)  
Citrus Poached Jumbo Shrimp Shots  
Cucumber Round of Goat Cheese  
& Sundried Tomato Edamame Hummus  
Smoked Salmon Mousse with Pumpernickel  
Antipasto Skewer  
Melon & Prosciutto Skewer

### Butlered Hot

Crab Fritter Souffle Spoons  
Applewood Bacon Wrapped Scallops  
Prosciutto Wrapped Shrimp  
Chicken Cordon Bleu Bites  
Vegetable Spring Rolls  
Pork Pot Stickers  
Orange Bourbon Meatball  
Mini Spanakopita  
Beef Crostini with Horseradish Sauce  
Beef Open Faced Empanada  
Edamame Dumpling (Pot-stickers)  
Chili-Hoisin BBQ Beef Kabob  
Raspberry & Brie in a Phyllo Dough

### Stationary Displays

#### **Charcuterie Board**

Colorful Spread of International Hard & Soft Cheeses, Pepperoni, Salami. Garnished with Gourmet Cocktail Crackers and Dijon Dipping Sauces

#### **Fruit & Yogurt Display**

Assorted Seasonal Fruit with Yogurt Dipping Sauce

#### **Adult Mac & Cheese**

Made with Sharp Cheese. Served along with an Assortment of Beef Short Ribs and Pulled Pork

#### **Mediterranean Bar**

Roasted Red Pepper Hummus, Assorted Olives, Roasted Red Peppers, Garlic and Artichokes, Mixed Nuts, Feta and Pita

#### **Slider Station**

Choice of (2) to be served on Freshley Baked Rolls Memphis Pulled Pork/ BBQ Braised Beef/ Buffalo Chicken/ Tuna Salad/ Tomato with Mozzarella & Basil Italian Sliders served with Dipping Sauces and Garnishments

#### **Whipped Potato Bar**

Choice of (2) Potatoes and (3) Toppings Yukon Gold / Sweet Potato Bacon Pieces, Cheddar Cheese, Broccoli, Diced Tomatoes, Chives, Sour Cream, Marshmallows, Cinnamon Sugar

#### **Antipasto Plate**

Shaved Prosciutto, Cured Salamis, Marinated Olives, Roasted Peppers, Grilled Artichokes, Marinated Mozzarella, Crumbled Gorgonzola, Peppadew Peppers, Grilled Asparagus, Marinated Tomato-Cucumber-Butterfani Cheese Salad and Toasted Pita

#### **Crudité Station**

Assorted Seasonal Vegetables & Dips (2)





# CAMERON ESTATE INN



## STARTERS

### *Seasonal Ravioli*

Included in the Cameron Celebration & Lizzie Luxurious

Freshly made pasta dough wrapped around local seasonal ingredients topped with a delicious homemade sauce

### *Soup*

One Soup included in the Simon Spectacular package only

Italian Wedding  
Minestrone Maryland Crab (+\$2)  
Vegetable  
Creme of Mushroom with Creme Fraiche  
Chicken and Wild Rice  
Tomato Bisque  
Butternut Squash

### *Salad*

One Salad included in All Packages

#### **Cameron Salad**

Baby Spinach, Strawberries, Goat Cheese, in a Spiced Blueberry Vinaigrette

#### **Greek Salad**

Romaine Lettuce, Served with Grape Tomatoes, Onions, Feta, Kalamata Olives with Roasted Garlic Vinaigrette

#### **Romaine Caesar**

Heirloom tomato, asiago croutons, lemon oil, Creamy Caesar Dressing

#### **Southwestern Chopped Salad**

Served with Bacon, Cheese, Hard Boiled Egg, Corn, Diced Tomatoes with Avocado Ranch

#### **Autumn Salad**

Arugula, Goat Cheese, Butternut Squash, Dried Cranberries, Spiced Pecans in a Honey Mustard Dijon Dressing

#### **Mixed Green Salad**

Grape tomato, cucumber, crumbled feta cheese, picked red onion, and crispy chickpeas Served in a Balsamic-Basil Vinaigrette

#### **Orange Fennel Salad**

Fennel, Mixed Greens, and Orange Supreme served with a Grilled Lemon Vinaigrette

#### **Poached Pear & Gorgonzola**

Chopped Romaine, Sliced Pears, Gorgonzola, and Poppy Seeds Served with our homemade Dijon Dressing

**Fresh Tomato and Mozzarella Cheese** Watercress, sorrel-arugula pesto, citrus basil vinaigrette, vanilla-Balsamic reduction, micro basil

#### **Chopped Salad**

Romaine, Bacon, Egg, and Cranberries finely chopped. Garnished with bleu cheese crumbles and Honey Vinaigrette

### *Appetizers*

Available as an Upgrade.

**Brie & Pear Quesadilla \$6** Grilled Brie and Pear Quesadilla Topped with Mulled Wine Syrup  
**Seasonal Fresh Fruit with Berry Garnish \$6** Seasonal Fruits tossed with a Poppy Seed Dressing and Garnished with Seasonal Berries  
**Shrimp Cocktail \$8** Three Classically Steamed Shrimp atop Shredded Lettuce and Cocktail Sauce  
**Petite Crab Cake \$8** "Chesapeake Bay" Style Lump Crab Cake with Champagne Mustard Sauce  
**Mushroom Strudel \$6** Mushrooms, Herbs, & Fontina Cheese in Puff Pastry Served with Browned-Butter Vinaigrette  
**Duck Sausage with Mustard Sauce \$6** Roasted Ground Duck Sausage Finished with a Whole Grain Mustard Sauce

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# CAMERON ESTATE INN



## ENTREES

### Center Cut Filet Mignon 6oz

Char-Grilled Center Cut Filet Mignon, served with Roasted Rosemary, Red Bliss Potatoes, Truffled Asparagus and a Port Wine Demi Glaze

### Peppercorn Encrusted Filet Mignon 6oz

Pan Roasted, Peppercorn Encrusted Filet Mignon Baked with Gorgonzola Cheese, served with Truffled Asparagus, and a Marsala Beef Reduction

### Char-Grilled NY Strip Steak 8oz

Marinated, Seasoned, and Grilled NY Strip Steak, served with a Roasted Vegetable Medley, Roasted Garlic Whipped Potatoes, Caramelized Onion, Baby Portabella Mushrooms and a Marsala Demi Glaze

### New Zealand Lamb Rack Chops

Pan Roasted Lamb Chops served with Garlic Haricot Vert, Glazed Baby Carrots, Roasted Red Bliss Potatoes and a Mint Marsala Lamb Reduction

### Grilled Stuffed Pork Rib Chop

Marinated Grilled Pork Chop stuffed with Prosciutto and Poached Pear Brie Cheese, served with a Roasted Vegetable Medley and a Spiced Chambord Pork Reduction

### Bourbon Ginger Salmon

Sweet and Spicy Bourbon-Ginger Glazed Salmon Filet, served with Teriyaki Braised Baby Bok Choy, Wasabi Whipped Potatoes, and an Orange Ginger Bourbon Reduction

### Encrusted Mahi Mahi

Encrusted Mahi Mahi with Crab Meat, Sun Dried Tomato baked in a Puff Pastry Lattice, served with a Crispy Garlic Basil Polenta topped with a Sherry Tarragon Reduction

### Imperial Crab Stuffed Flounder

Rolled Flounder Filet Stuffed with Imperial Lump Crab, served with Grilled Asparagus, Roasted Rosemary, Red Bliss Potatoes and a Lemon Butter Shallot Reduction

### Broiled Twin Lobster Tails (+\$10)

Twin Broiled Lobster Tails, served with Garlic Haricot Vert, Twice Baked Potatoes, and a Champagne Tarragon Butter

### Coriander Jumbo Sea Scallops

Coriander dusted seared sea scallops Sweet baby Maine Shrimp and Asparagus Tip Saffron Risotto Saga Marsala Butter Reduction

### Chicken and Scallop Francese

Egg Battered, Pan Fried Chicken Breast, combined with Pan Seared Sea Scallops served with Saffron Asparagus, Sundried Tomato Risotto, and a Chardonnay Lemon Butter Reduction

### Roasted French Tipped Chicken Breast

Slow Roasted, Frenched, Chicken Breast served with Garlic Haricot Vert, Glazed Baby Carrots, Roasted Rosemary Red Bliss Potatoes, and a Apricot Brandy Chicken Demi Glaze

### Chicken Saltimbocca

Pan Seared Chicken Breast, Prosciutto Baked with Provolone Cheese served with a Roasted Vegetable Medley, Roasted Garlic Whipped Potatoes and a Sherry Sage Veal Demi Glaze

### Parmesan Crusted Chicken

Grilled Free Range Chicken Breast Marinated in Olive Oil and Fresh Herbs served with Roasted Vegetable Medley, Caramelized Fennel, Yukon Gold Mashed Potatoes, and a Buttered Chardonnay Tarragon Dijonnaise Cream

### Rolled, Stuffed Chicken Valdostano

Thin Chicken Breast Layered with Prosciutto, Spinach, and Boursin Cheese Rolled and Baked with Puff Pastry served with Wasabi Coriander Spiced Yukon Whipped Potatoes

### Sweet and Spicy Worcestershire Hoisin

Teriyaki Marinated Angus Beef Tenderloin served with Braised Baby Bok Choy, Enoki Mushrooms, Water Chestnuts, and a Wasabi Rum Beef Reduction

### Caribbean Jerked Pork Tenderloin Medallions

Caribbean Jerk Pork Tenderloin Medallions served with Sautéed Oyster Mushrooms, Coriander Curried Honey Glazed Baby Carrots, Whipped Coconut Potato Puree, and a Bourbon Bing Cherry Pork Reduction

### Butternut Squash and Ricotta Filled Gnocchi

Sauteed Butternut Squash and Ricotta Filled Gnocchi served with Black Mission Figs, Toasted Chestnuts, Crisp Prosciutto, Shitake Mushrooms, and a Hazelnut Lavender Cream

### Spinach, and Ricotta Cheese Filled Stuffed Rigatoni

Ground Veal, Spinach, and Ricotta Cheese Stuffed Rigatoni served with Roasted Yellow Bell Peppers, Baby Spinach, Sundried Tomato, Ground Veal, and aodka Rosa Cream Sauce

### Braised bone-In Short Ribs

Slow Roasted Beef Short Ribs served with Roasted Garlic Yukon Whipped Potatoes, a Roasted Vegetable Ragout, and a Sweet Vermouth Beef Reduction

### Dual Entrée Selections - *Included in Cameron Celebration*

**Shrimp** - Four shrimp with herbed butter

**Lobster Tail (+\$10)** - 6-8 oz drizzled with dill butter

**Cameron's crab cake** - 5 oz jumbo lump crab cake with Red Pepper Aioli

**Chesapeake style crab cake** - Bearnaise sauce

### Cameron Closer - *Included in Cameron Celebration*

Lime Sherbet Punch

Sparkling Purple Punch

Peach Bellini Mocktail

Blueberry Iced Green Tea

Honey Lemonade with fresh mint





# CAMERON ESTATE INN



## DESSERTS

One Display included in Cameron Celebration Package. Displays Available as an Upgrade to other Packages.

### **Venetian Display \$12 (Choice of 6)**

Fresh squeezed Cannoli's with Chocolate Chip Cannoli Cream, Mini Cheesecakes, Limoncello Bars, Tiramisu, Mini Chocolate Bomboloni, Profiteroles (Dark, White or Plain), Raspberry Linzer Bites, Caramel Pecan Bites

### **Chocolate and Caramel River \$8**

Milk Chocolate, Dark Chocolate, and Caramel Fondue Served with Five (5) Assorted Dippers, including Pretzel Sticks, Marshmallows, Graham Crackers, Strawberries, Rice Crispy Treats

### **Mini Dessert Bar \$10**

Baby Cakes - Assortment of bite size cakes; Royal Vanilla, Triple Chocolate Brownie, Strawberry, Vanilla Creme, Royal Chocolate, Lemon, Orange Creme and Chocolate Strawberry Banquet Mini Pastries -Cannoli Puff, Cappuccino Square, Chocolate Covered Cream Puff, Chocolate Cake Bites, Napoleon, Raspberry Ecstasy Mignon -Assorted Artesian; Chocolate Layer Cake, Mini Tiramisu, Chocolate Cup filled with Chantilly cream, Short Crust Pastry filled with Cream and Berries, Cream Puff, Puff Pastry

### **Gelato Bar \$10 (Choice of 5)**

Amarena Cherry, Cappuccino, Gianduja, Dolce de Leche, Tiramisu, Pistachio, Hazelnut Served with Sigarette

### **Cake Table \$12 (Choice of 5)**

Ricotta & Pistachio Torte, Torta Nocciola, Mixed Berry (Frutti Di Bosco), Cappuccino Cake, Caramel Apple Cake, Old Fashioned Chocolate Cake, 3 Chocolate Mousse Cake, Limoncello Raspberry Cake, Ultimate Chocolate Cake, New York Style Cheesecake, Lemon Blueberry Crumble Cheesecake, Chocolate Ganache Cheesecake

### **Attended Sundae Bar (Available for 45 minutes)**

Standard \$6 - Vanilla Ice Cream with Chocolate Syrup, Whipped Cream, Cherries, and Rainbow Sprinkles  
Deluxe \$8 - Standard inclusions plus Chocolate and Strawberry Ice Cream, Caramel Sauce, Crushed Pretzels, Sprinkles, Bananas, Crushed Oreos

### **Get a FREE Cutting Cake with the purchase of any CEI Dessert Display!**

Cutting Cakes are 6". Choice of Vanilla or Chocolate Cake with Vanilla or Chocolate Icing. Use of CEI Cake Knife and Server included for photo.

All desserts must be ordered from CEI, with the exception of traditional wedding cakes.  
No cake cutting/plating fee!





# CAMERON ESTATE INN



## COMPARISON CHART

	<i>Cameron</i> <i>Celebration</i>	<i>Lizzie</i> <i>Luxurious</i>	<i>Simon</i> <i>Spectacular</i>
<b>CEREMONY</b>	Onsite Ceremony Included	Onsite Ceremony Included	Onsite Ceremony Included
<b>BEVERAGES</b>	Water carafes on table Champagne Toast w/ Garnish 4-hour Premium Bar Gourmet Coffee Station	Water carafes on table Champagne Toast 4-hour Premium Bar Standard Coffee Station	Water carafes on table 4-hour House Bar Standard Coffee Station
<b>HORS D'OEUVRES</b>	Five Butlered Items Three Stationary Displays	Four Butlered Items Two Stationary Displays	Three Butlered Items One Stationary Display
<b>ENTREE(S)</b>	Dual Entree (1) Or Choice of (2) Entrees for guests Vegetarian Option Available	Choice of (2) entrees for guests Vegetarian Option Available	Choice of (2) entrees for guests Vegetarian Option Available
<b>DESSERT</b>	CEI Gourmet Dessert Station with Individual Cutting Cake	Not included	Not included
<b>COURSES</b>	Five (5) Starter, Salad, Entree, Closer, CEI Dessert	Three (3) Starter, Salad, Entree	Three (3) Soup, Salad, Entrée
<b>TABLESCAPE</b>	Chargers China Colored Napkins, Upgraded Linens	Chargers China Standard Napkins, Standard Linens	China Standard Napkins, Standard Linens
<b>SPARKLER SENDOFF</b>	Included	Not Included	Not Included
<b>OVERNIGHT ROOM</b>	Standard Room Included for Wedding Couple	Not Included	Not Included
<b>STAFFING</b>	Professional Planning Day of Coordinator Parking Attendants	Professional Planning Day of Coordinator Parking Attendants	Professional Planning Day of Coordinator Parking Attendants
<b>TASTING</b>	Included for Couple	Included for Couple	Not Included
<b>CENTERPIECES</b>	Standard CEI Included	Standard CEI	Standard CEI Included
<b>PROPERTY ACCESS</b>	Indoor/Outdoor Access for Ceremony, Cocktail Hour, and Reception. Access to 15 acres of beautiful grounds for photos.	Indoor/Outdoor Access for Ceremony, Cocktail Hour, and Reception. Access to 15 acres of beautiful grounds for photos.	Indoor/Outdoor Access for Ceremony, Cocktail Hour, and Reception. Access to 15 acres of beautiful grounds for photos.
	<b>\$168 per person with Premium Bar</b> \$160 with House Bar \$129 with No Alcohol	<b>\$153 per person with Premium Bar</b> \$145 with House Bar \$114 with No Alcohol	<b>\$119 per person with House Bar</b> \$127 with Premium Bar \$90 with No Alcohol



# CAMERON ESTATE INN



## CATERING MINIMUMS

This is not a venue fee. Price per person x package price needs to meet the catering minimum.

### *Spring View Ballroom*

#### JANUARY - MARCH

Saturday: \$8,000

Friday: \$7,000

Sunday: \$6,500

Thursday: \$5,000

#### APRIL - AUGUST

Saturday: \$10,000

Friday: \$8,500

Sunday: \$8,000

Thursday: \$5,000

#### SEPTEMBER - OCTOBER

Saturday: \$12,000

Friday: \$10,000

Sunday: \$8,000

Thursday: \$5,000

#### NOVEMBER - DECEMBER

Saturday: \$10,000

Friday: \$9,000

Sunday: \$7,500

Thursday: \$5,000

Ceremony Begins at 6:00pm  
Reception Ends at 11:30pm

Ceremony Begins at 6:00pm  
Reception Ends at 11:30pm

Ceremony Begins at 6:00pm  
Reception Ends at 11:30pm

Ceremony Begins at 6:00pm  
Reception Ends at 11:30pm

### *Carriage House*

#### JANUARY - MARCH

Saturday: \$9,500

Friday: \$8,500

Sunday: \$7,000

Thursday: \$6,000

#### APRIL - AUGUST

Saturday: \$13,000

Friday: \$12,000

Sunday: \$9,500

Thursday: \$6,000

#### SEPTEMBER - OCTOBER

Saturday: \$15,000

Friday: \$13,000

Sunday: \$10,000

Thursday: \$6,000

#### NOVEMBER - DECEMBER

Saturday: \$13,000

Friday: \$11,500

Sunday: \$8,500

Thursday: \$6,000

Ceremony Begins at 3:30pm  
Reception Ends at 9:00pm

Ceremony Begins at 3:30pm  
Reception Ends at 9:00pm

Ceremony Begins at 3:30pm  
Reception Ends at 9:00pm

Ceremony Begins at 3:30pm  
Reception Ends at 9:00pm

*Property Buyout  
Options Available!*

The CEI Restaurant may not be open for dinner guests on nights with weddings and events. Additionally, if you wish to guarantee that you are the only wedding on property that day, you may purchase exclusive access. Please ask your CEI Wedding Consultant for more information on pricing and availability.





## CAMERON ESTATE INN



### ENHANCEMENTS

#### *Favors*

**Cookie Bag \$3-\$5**

Individual favor bags of home baked cookies for your guests!

**Cameron Mug \$22**

What better way to treat your guests than with one of our hand painted CEI mugs... Mix and match colors, or choose one for all! BONUS: We can fill the mug with assorted chocolates for an additional \$2 per person!

#### *Experience*

**Inn Block**

Reserve all 22 rooms Guest rooms for your guests! Perfect for guests traveling near and far who want to spend extra quality time together making memories that will last forever. Ask your coordinator how to reserve rooms today!

**After Party**

The fun doesn't have to stop! Continue the party with your wedding VIPS once the reception has ended for an additional 1.5-to-2-hour celebration with late night bites! Food and Beverages for your After Party are on additional cost. After parties available for inn block guests only.

**Rehearsal Dinner**

Cameron Couples will receive a FREE 30-minute social hour and Charcutier Board when they host both the rehearsal dinner and wedding at CEI!